
Bouillabaisse

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 6

1 tablespoon olive oil
1 tablespoon butter
1 cup leek, julienned
1 cup celery, julienned
1/2 cup carrots, julienned
1/4 teaspoon saffron
4 cloves garlic, minced
1 cup dry white wine
2 cups Dei Fratelli whole canned tomatoes
2 cups fresh fish stock or use "Better than Boullion" brand base
pinch cayenne pepper, to taste
pinch salt, to taste
12 jumbo shrimp, peeled
12 sea scallops
1 pound salmon or halibut, diced
12 littleneck clams, cleaned
24 mussels, cleaned

In a stock pot heat olive oil and butter over medium heat. Add the leek, celery, carrots, saffron and garlic, and sauté until soft but not brown. Add the dry white wine, tomatoes and fish stock. Simmer for about 20 minutes. Adjust the seasonings with a pinch of cayenne pepper and salt. Sauté the shrimp with the scallops and fish in a second pan. In a third pan, with just enough water to cover the bottom, add the cleaned clams and mussels. Heat until the clams and mussels have opened. Discard any that have not opened. Add the contents of the two pans to the stock pot. Heat until the flavors meld, about 10 minutes.

Serving Ideas: Serve with crusty French bread and a well chilled bottle of Savignon Blanc.

Suggested Wine: Tempranillo from Spain
